Culmbacher Beer

pends on health. Always the same rich flavor and honest excellence. Try it. 24 pts. or 12

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EXPRESS

Many housebors' BREAD and PASTRY

> ter than theirs? answers que stion. Those house-CERES FLOUR"— W

is so much bet-

CERES FLOUR that can always be depended on to make light, white, flaky Pure, Healthy and delicious & food.

Food.

Don't use brand in your baking; if you & the house do away with it. CERES ficial food.

All grocers sell CERES. Ask for it.

Wm. M. Galt & Co., HE STATES HE STATES HE SEARCH

DON'T bake bread during this hot weather - secure HOLMES' HOME-MADE MILK BREAD! Only 5c. loaf. Delivered at your door every evening. 'Phone 1564 or drop postal. 1st and E Sts.

Honest Beer

The first brewery of Jos. Schlitz was a hut, but the beer that was brewed there was honest. That was fifty years ago. Today the magnificent Schlitz brewery forms a monument to that honesty.

From the very beginning the main object has been to attain absolute purity. In Schlitz beer pure yeast was first introduced in America. In the Schlitz brewery are all the inventions men have made for protecting beer from impurities.

Schlitz beer is even cooled in filtered air; then it is filtered, then sterilized. It is well aged to avoid the cause of biliousness.

Ask your physician about Schlitz, the beer that made Milwaukee famous.



A Brahms Anecdote.

From the London Globe. A piquant story is told of Brahms, the composer, who was no great lover of royalty. On one occasion a party of friends were discussing at a cafe the musical composition of a European potentate, of which they thought little, and said so pretty plainly. Suddenly Brahms put his finger to his lip. "Sh!" he said, "sh! You should never decry the compositions of crowned heads in company. You can never tell who wrote them."

Table and Kitchen.

Sandwiches for Pienics and Outdoor Functions.

Since fashion has approved of the sandwich, it has become one of the indispensables on the family table as well as on the menu for large entertainments.

While one rule governs all sandwich making-the bread must be of close fine grain and texture, a day old, sliced very thin and crust removed-there is quite a distinction between those which grace the festive board and are considered worthy the most elaborate "affairs," and the plainer, more substantial picnic sandwich, whose chief merit must be to give a feeling of satisfaction and plenty to the appetite sharpened by the fresh air and unusual ex-

The Society Sandwich.

These are made as aftractive in appearance as possible, and if intended to take the place of a salad at an afternoon or evening affair must partake as much of the nature of a salad as possible.

Then again they often accompany the salad, and in this case are frequently made with cheese, nuts, olives or any ingredients suitable to serve with materials composing the salad. The society sandwich may be an appetizer

like the canape or on the other hand a sweet dainty.
They may be cut round, triangular, ob long, diamond, square, heart-shaped or cut into squares large enough to roll and tie with narrow ribbon

The Pienie Sandwich.

In preparing these the desire is to go to as little trouble as possible and yet, at the same time, have something very appetizing. Cut the bread a little thicker for these, and the slices in oblong shape for convenience in carrying and eating in picnic style. Wrap each sandwich in oiled paper to keep them fresh and moist. The long, common envelope boxes are very con-venient for packing sandwiches; they are light, easily carried in a small strap or with a handle and can be thrown aside

Deviled Egg Sandwich.

Boil eggs for twenty minutes; chill in cold water, shell and separate yolks and whites. Chop the whites very fine and mix with a little mayonnaise dressing. Place a lettuce leaf on each slice of bread which has been slightly buttered; spread a slice with the mixture of white of egg and mayonnaise. Rub the yolks smooth with a little oil or butter, season to taste with salt, pepper, mustard and a little Worcestershire sauce. Add a level table-spoonful of minced ham or boiled salt tongue to each egg yolk. Spread a layer of this mixture on silces of bread, lay this on the slice covered with the white of egg and mayonnaise and wrap in oiled paper. Minced Sandwich.

Chop half a pound of lean ham very fine; add a minced pickle and a tablespoonful of mustard. Put four ounces of butter in a saucepan and add the ham, the beaten yolk of an egg, with a little salt and pepper; remove from the fire; mix all thoroughly and pour into a dish to cool. When firm, slice thin and place between slices of buttered bread. These are nice for picnic lunch

Celery Sandwiches.

Take three hard-boiled eggs, remove the shells and chop very fine or put through a vegetable press; add two-thirds of a cup of finely chopped white celery and enough mayonnaise dressing to bind together properly, season to taste with salt, pepper and paprika.

Salad Sandwich. Under the head of salad sandwiches all forms of meat may be used; the filling being placed in lettuce leaves, which are Wholesalers, 1st and Ind. Ave. edges of the bread slices. Cress is fre quently used instead of the lettuce and the leaves always spread with mayonnaise. Do

not put a salad sandwich together too long before using.

Club Sandwich. This belongs to the salad sandwich group and is very tasty and quite substantial. Butter the bread, slice thin and cut into oblong shape, lay a lettuce leaf on a buttered slice, on this place a thin slice of chicken; spread with a little mayonnaise, cover with a lettuce leaf and another slice of bread; on the second slice place another leaf and two thin, narrow strips of fried bacon (ham may be used, but is rather dry). Cover the bacon with lettuce leaf and slice of bread. Fold neatly in oiled paper. With these sandwiches are served

olives and small sweet pickles. These are especially nice for travelers' luncheon. Cucumber Sandwich.

These are a comparative novelty and are served only for a relish. Slice large cucumbers very thin and soak

for an hour in white wine or tarragon vinegar to which has been added a few drops of onion fuice. Lay the cucumber slices on tiny rounds of buttered brown

Dill Sandwiches.

Butter and cut thin slices of rye bread: on half of the slices place a layer of white meat of chicken cut into thin chips. Cover the chicken with a layer of dill pickles cut very thin; cover this with another slice of buttered bread.

French Sandwich. Cook some chicken or turkey livers in a very little water; when done mash very fine. To one-third quantity of liver add two-thirds quantity of minced olives. Mix together with a thick mayonnaise dressing. These should be made in small, fancy

forms and with white bread. Peanut Sandwich.

These are quite popular and are to be recommended for children's luncheons and picnic parties. If possible they should be served at once, as soon as made; cover thin slices of white bread with a stiff mayonnaise dressing; cover this well with flames are rolling above like a red pall. ground peanuts which have been well roasted or salted and chopped fine. When served at society luncheons they should be accompanied with sherry. For children's uncheons or picnics put the roasted nuts through a meat grinder and spread the paste on buttered slices of bread. Mixed nuts can be used. Peanuts and strawberry or raspberry jam make a delicious, sweet sandwich for tea, and is better for children

Raisin Sandwiches. These are served for outdoor tea with

Gold Medal, Paris, 1900 BAKER'S **BREAKFAST** COCOA



KNOWN THE WORLD OVER" Has received the highest endorse ments from the medical practi-tioner, the nurse, and the intelligent housekeeper and caterer >> >>

WALTER BAKER & CO. Limite

Established 1780

lemonade or feed tea with lemon. Select large raisins, cut them in half lengthwise with a sharp knife or fruit scissors and re-move the seeds. Lay them close together between slices of bread cut into fancy

Fruit Sandwiches. These belong to the tea or sweet sand-

wiches and are very dainty. Cut French rolls into thin slices and spread with thick cream or rich cream cheese (white); cover alternate slices with large strawberries cut in half and thinly sliced bananas; sprinkle the fruit with crushed loaf sugar and tie each roll with narrow ribbon. These rolls should be baked with a very tender, delicate brown crust and not trimmed, as for most sand-

Scented Sandwiches.

These are a new fancy for flower luncheons and lawn teas. Roses, violets, clover and nasturtiums are the flowers most generally used. Trim the crust from the bread. The loaves must be very small, as these sandwiches must be very dainty, and there will be too much waste if large loaves are used. Put the trimmed loaf in a deep covered dish, completely imbed it in the rose leaves, clover or whatever flower is used. Cover closely and let stand over night. Treat the butter in the same manner, but first wrap in very thin cheesecloth. The sandwiches are served plain, simply thin slices of the scented bread spread with the fragrant butter. The rose and clover sandwiches are delicious with a glass of cold, rich milk fresh from

Hot Cheese Sandwiches. These are nice for Sunday evening tea and are a change from Welsh rarebit. For these bake the bread in half-pound baking powder cans or get the very small round French loaves. Trim off the crust, slice thin and spread with a thick layer of grated rich cheese. Season with salt and a little paprika or cayenne, place another slice on top of the cheese and press closely together. Spread these lightly on both sides with butter and grill over a slow fire or Milk Bread.

Put one pint of milk in a double boiler and heat scalding hot; place in a mixing bowl a teaspoonful of salt, a level tablespoonful of butter and a level tablespoonful of sugar; pour the hot milk over this; let stand until milk is lukewarm; then add half a cake of compressed yeast dissolved In a little lukewarm water; mix well and add sufficient sifted flour to make a rather thick batter. Beat until full of air bubbles and batter is smooth. Cover with a tea cloth and close-fitting lid and set in a warm place. The idea is to keep it at a lukewarm temperature throughout the process of raising the dough. So do not allow it to get too warm, especially in warm weather. When the sponge doubles its original bulk add enough flour to make a dough; turn out on a well-floured board and knead or rather work deftly and quickly with the fingers until the dough is smooth and elastic to the touch and will not stick to the board or fingers. Some bread does not require as much kneading as others. Do not get the dough too stiff or your bread will be dry and hard. Place dough in a greased bowl, cover closely again and set to rise. Let it again double its original bulk, then form into two loaves; place in separate pans, filling them half full; cover and let rise to top of the pans and bake in a moderately quick oven for three-quarters of an hour. When bread is done turn out of the pans and rest one end of loaf on edge of pan. Do not cover loaves, but allow to cool in this manner before putting into bread box. Do not stand the hot loaves where the air will blow directly on them

Menus for Every Day. SUNDAY. BREAKFAST.

Cereal. Broiled Sweetbreads on Slices

of Broiled Tomatoes. French Fried Potatoes. Coffee DINNER. Clear Tomato Soup. of Lamb. Mint Sauce.

Crown of Lamb. Mint Sauc New Potatoes. Green Peas. Cauliflower Salad. Strawberry Cream. Cake. Coffe SUPPER.

Chicken Salad. Cake.

BREAKFAST. Brolled Salt Mackerel. Stewed Potatoes Rolls. Coff.

Sardines in Jelly Dressed Cucumbers. Milk Biscuit. DINNER

Turkish Soup. Chinese Ragout. B Corn Pudding. Boiled Rice. Lettuce Salad. Pineapple Cake. BREAKFAST.

Cereal Grilled Tomatoes. Coffee. LUNCH. Brown Bread. Soft Gingerbread. Cereal Coffee. DINNER.

Cream of Corn Soup. Spaghetti, Mexican Style. Mashed Potatoes. String Beans Fruit Salad. Coffee.

THE DREADED BACK DRAFT.

One of the Worst Perils That Confront the Firemen.

Next to a dangerous cellar fire nothing is more dreaded by the men than what is known in their own language as the "back draft." This is a sudden veering of the flames, usually caused by the burning away of some portion of the building that gives the fire renewed draft and changes ts course completely.

The firemen arrive and find the whole second or third floor of a building in flames. Axes in hand, they smash open the doors, and with the hose dash up the stairway. This is all afire, and the With the engine at work and good pressure on the line, the battle between the two elements-fire and water-begins. Inch by inch the men fight their way up the upon them and now to advance as it rolls away for a moment. The encouraging words of the commanding officer are heard behind them urging them on: "Now, get in, boys! That's it—get in—get in! Make the next landing! Hit it up, boys!" and all the other words of encouragement that he usually gives.

he usually gives.

They finally reach the landing. They are on the floor with the fire. It rolls away from them. They drive it farther back. Encouraged by their seeming victory, they drag up more of the heavy hose to make a final dash at it, when syndenly something fells in at the rear of suddenly something falls in at the rear of the fire that gives it renewed draft. It olls toward them, an impenetrable wall fire—the deadly back draft! Their only chance of escape is to throw themselves upon their faces, in hope that it may roll over them, or to hurl themselves down the stairs up which they have so gallantly fought their way. Better a broken leg or arm than death by roasting, and the water of fifty engines could never stay the prog-ress of that awful wave of flame. Many a brave fellow has lost his life in this manner, and very often all the

members of a company return with their eyebrows, hair and beard singed off, bearing evidence that they have been "ketch ed," as they express it, by a less terrible form of this deadly draft.

Cuba Free From Fever.

From the Philadelphia Press.

The absence of yellow fever in Cuba has led quarantine officers to consider the advisability of modifying the restrictions on passengers coming from the island. Something of the kind may be done in the north. It is a great tribute to General Wood's administration of the affairs of the island that it should be possible to take such a course. If the island were kept free from contagious diseases, as would be the case under continuous American rule, its com-merce would be greatly facilitated and an inestimable boon would be conferred on its inestimable boon would be conterred on its people. The Cubans, when they take control, will probably be spurred to great efforts in that direction, so as not to afford too much contrast with American rule.



taken the course. It is reported that branch schools of the same kind are shortly to be established in all the larger European

An acceptable soup for summer is the French bouille, made of thickened milk.

When one has once formed the habit of keeping a jar or box of crispy, delicate croutons on hand, the store room will never be found without them. With a little forepan and dry in oven, turning and gently shaking occasionally until a golden brown. Keep closely covered. This form of zwieback will be acceptable to the most delicate stomach, and should always accompany the invalid's bowl of broth or ten pany the invalid's bowl of broth or tea.

An exceptionally delicious lemon sherbet that adds much to the culinary reputation of Kenilworth ranch is made in this way: to a creamy consistency.

among the expanding blossoms.

At a Fourth of July fete planned for Independence day at a country home on the Hudson the refreshments are to be strictly colonial in character, while the decorations will follow out the national colors.

Tory wafers—Melt a teacup of butter, half a one of lard and mix them with a quart of flour, a couple of beaten eggs, a teaspoonful of salt, a wineglass of wine. Add milk till of the right consistency to roll out-roll it out about the third of an inch in thickness cut it into cakes with a wine glass, lay them on buttered baking plates and bake them a few moments. Frost them as soon as baked and sprinkle comfits or sugar sand on the top. To prepare comfits-Mix a pound of white sugar with just sufficient water to make a thick sirup. When the sugar has dis-solved, drop in a pound of coriander seed. then drain off the sirup and put the seeds in a sieve, with two or three ounces of flour-shake them well in it, then set them

where they will dry. When dry, put them in the sirup again and repeat the above process till they are of the size you wish.
Washington cake—Stir together, till quite white, a pound of sugar, three-quarters of a pound of butter, then add four beaten eggs. Stir in gradually a pound and a half tus in a teacup full of milk, strain and mix it with a glass of wine, then stir it into the cake with a teaspoonful of rose water and half a nutmeg. Just before it is baked, add pound of seeded raisins.

nests with boiling water, saturating them with coal oil or sprinkling about their haunts ashes saturated with kerosene. If the nest cannot be found they can be trapped and killed by placing sweet oil where they can have access to it. They are very fond of it, but it has the effect of closing their spiracles and thus asphyxiates them. Still another plan is to attract them by bits of sponge moistened with sweetened water, then several times a day collect them and destroy by immer-sion in boiling water.

A Sunday night saiad, appetizing, satisfying and easy to make, was "conjured up" lately by a quick-witted hostess who was confronted at her country home by a load of unexpected guests. The knuckle end of a boiled ham served as the "motif" of this excellent emergency salad. After the ham was cut into dice, an equal quantity of cold boiled new potatoes was sliced and of cold boiled new potatoes was sliced and idded, together with three deviled eggs contents of the salad bowl, together with astily whisked together, and skillfully incorporated with the ham, potato, etc., by ightly tossing with a silver fork. The salad bowl was fined with crispy lettuce piled lightly thereon. were taken by every housekeeper present.

When the various forms of cod liver oil or the various emulsions proves a barrier to its use, try taking it in capsules. Buy a small quantity of pure oil and with a medicine dropper fill "00" capsules, which may be bought at any drug store

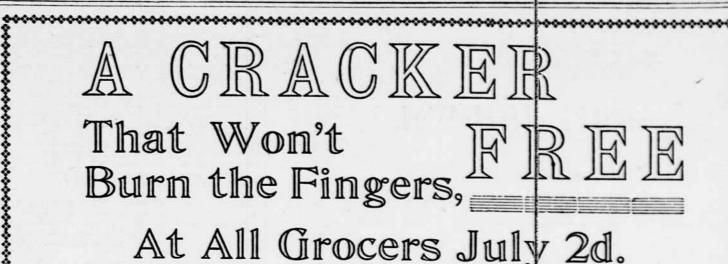
Touch and Go. From Forest and Stream.

of the woods in the winter when there was snow. I saw the track of a lynx where it had been leisurely traveling along, when the tracks showed where it had stopped behind a pine bush and squatted down in into the open field, and run a few rods, evidently at its best pace.

There was the track of a jack rabbit

course the lynx was going until directly opposite where the lynx was crouching be-hind the bush and about fifteen feet away, then a sudden turn, and their tracks wer mixed together in the race for life or a meal; but soon the tracks showed where the jack had left his pursuer behind, and the lynx went on his way at his regular gait, but, we will suppose, not rejoicing, thus showing the 'survival of the 'swift-

and the lynx had made the proposed con nections there would have been a bloody trampled spot on the snow, a few patcher of white fur, and only the lynx track lead-ing thither. Written on the snow like the great white pages of a book the observer may read most interesting tales as he pass-es along, and learn the life and habits of





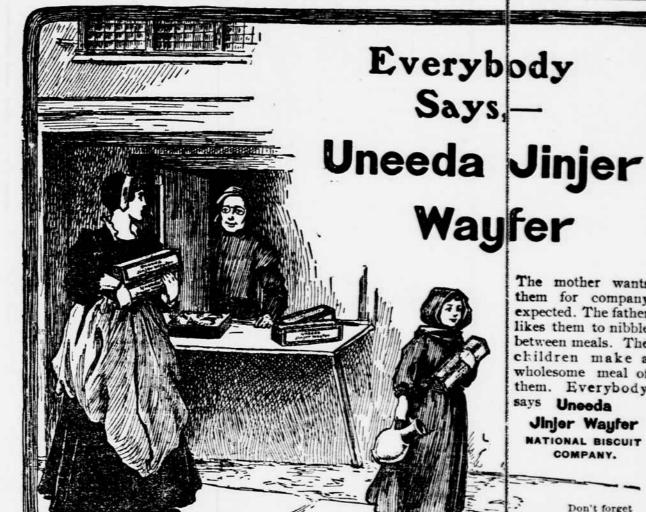
We have made arrangements to present each purchaser of Mother's Bread on July 2 with an ingenious "cracker" that can be fred and fired again—a whole "4th of July" in

Watch for it and ask for it on Tuesday.

-Amusement for the children and for grown folks, too. -Presented only with Mother's Bread at any of the eleven hundred grocers handling our bread.

-Leave orders early so your grocer won't "run out."

Corby's Modern Bakery.



The mother wants them for company expected. The father likes them to nibble between meals. The children make a wholesome meal of them. Everybody says Uneeda

Jinjer Wayfer NATIONAL BISCUIT

> Don't forget Uneeda Biscutt

HOUSEKEEPING

SEASONABLE HINTS IN KEEPING WICKER CHAIRS CLEAN.

The Proper Way to Treat Floor Matting-Restoring Tarnished Gilt Picture Frames and Furniture.

Written for The Evening Star.

Wash willow and wicker, in the natura finish, with a scrubbing brush, and plenty of warm borax soap suds, and dry quickly -in the sun, if possible. But first dust thoroughly and look after stains and splotches. Dry-clean varnish or enameled wicker by rubbing it hard with a swab of prepared chalk and very fine hardwood sawdust, tied tight in a square of cheesecloth. When the cloth gets dirty put its contents into a fresh piece. After the rubbing, brush hard with a soft bristle brush Rub very dirty places with a swab of tripoli as big as the end of the thumb, dipped as lightly as possible in boiled linseed

To clean upholstered furniture, cover th material with a towel and whip with a rattan, shaking the towel whenever it grows dusty. Wash all visible wood in tepid soapsuds, dry it very quickly, then rub hard with a flannel and a few drops of kerosene. This for walnut, cherry and oak in any finish. Mahogany needs to be merely wiped with a damp cloth, then rubbed for half an hour with a clean flannel. Brush the upholstered parts very hard, then wipe them quickly with a cloth wrung very dry out of clear, hot water. Follow this with a clean, white flannel dipped in alcohol. As soon as the flannel shows dirt, wash it clean in tepid water. Otherwise the alco-

hol will dissolve the dirt, and deposit is in streaks upon the surface of the fabric. Clean out tuftings with a little swab of cotton-wool tied on the end of a stout skewer and wet in alcohol. Throw away the cotton as soon as it gets dirty. Clear alcohol lightly used will not mark the most delicate brocades. The swab must not be wet enough to trickle under preswith the same sort of swabs, but take especial pains not to have them too wet. With very delicate carving one must somevery fine tripoli and small, hand bellows Direct a quick stream of sand against the carving. In flying back from it, the sand brings away the dust.

Clean gilt furniture with a sifted whiting made into a cream with alcohol. Cover a small space at a time and rub off before it hardens. If a spot sticks, touch it very lightly with clear alcohol. If there is much dirt or deep tarnish, wash quickly with borax soapsuds, wipe dry, then cover with the wet whiting, and let it dry. Brush it off with a stiff brush and polish afterward with a soft leather.

Good Things to Know. This is the best way of cleaning all

manner of gilt frames. With very big ones, cover with a sheet, then lay the frame flat, and leave it thus until after the brushing. A gilt frame specked but untarnished needs to be rubbed with a flannel wet in alcohol and polished afterward with a soft leather, stretched smooth over the palm. Brasses, as knobs, handles and such as

s used upon modern furniture, are commonly lacquered, so can be cleaned with in place of wetting it and rub quickly Unlacquered brass can be cleaned in various ways. One of the best is to wash it well in warm soapsuds, then rub with salt polish afterward with dry whiting and a clean cloth. Take care not to let the acid and salt touch the wood. If the brass is either open or intricate it is better cleaned sweet oil. Rub hard and quickly and polish afterward with tripoli in powder. To clean matting, sweep it twice—first with a stiff broom, working along the grain of the straw, then crosswise with a soft broom dipped in warm water, rinsing with clean water. This brightens all sorts of

thing whatever slopped upon a matted floor makes the last estate of it much worse than the first. Dust invariably collects under-neath, and, once wet, shows through in ugly, dark splotches. For grease spots a grain of prevention beats a ton of cure, but if they exist, cover them quickly with prepared chalk wet with turpentine; let the nixture remain for two days, then brush off with a stiff brush. If the spots are very

bers or upper summer rooms, should be swept very clean, then wiped with a cloth wrung out of sweet milk. Do this once a year-it keeps the straw live and to a de-gree pliant. If the milk-wash is used in a living room or on a piazza follow it by a wiping with a very hot clear water to keep

TROUT IN SHALLOW WATER.

Question of How Little Water They Can Swim in Not Settled. From Forest and Stream.

On Monday a gentleman wrote me say-

ing he had two ponds, artificial, which he intended to devote to trout, and desired to connect one with the other by a channel that trout could swim between them, and he wished to know how little water it would take for a two-year-old trout to swim in comfortably. As a two-year-old trout is just about as big as a piece of chalk, that part of the question was easy, but I really do not know the depth of water a trout would regard as comfortable to swim in, and for this reason: On the Saturday before the Monday I was with a foreman of a hatchery looking at some trout fry in some fry ponds, the water flowing finally into a box supplying a pipe to the other ponds, and the waste water passed through a spillway into a wild pond. The spillway was about fourteen inches wide and perhaps a foot high at the sides and from the end this water dropped fully eighteen inches, perhaps twenty inches, to the cover of the reservoir box looking into the spillway we saw a trout in it, and it may have been two years old or it may have been only a year old, for it had jumped up from the wild pond into the spillway, and appeared to the eye to be about nine inches long. The water was so shallow in the box that the trout was from one-third to half its depth above the water but occasionally it turned from side to side, immersing its body completely. This was a deliberate motion, as if to keep the exposed skin; wet; then there was another motion as if rubbing its belly and sides on the bottom of the box, and perhaps that was what it was doing, clearing its sides of slime. After watching the fish for some minutes I brought my heel down on the boarding and the trout swam up and down and across the spillway as rapidly and as easily as though it had been in water ; into the pond. The water on one side of for on the shallow side the water barely overed the green mould, so that in its efforts to escape it was at times almost comfortable or not I cannot say, but the fish made lightning darts with its body partly in the water and sometimes almos apparent grace displayed by a fish which

wims in waters that are over its head and its body. Where Economy Fails.

had their way they would put a large dose of poison in the stocking of this fiend who teaches wives how to make palatable dishes out of gum, broken umbrellas, furniture polish and soiled awnings.

Men like economy in their domestic arrangements, but if there is one woman mos of them fear and despise it is the wretch who has all sorts of recipes for making cheap dishes out of scraps. She comes fluttering into the domestic dovecotes early in the day. "My dear Mrs. B., such a recipe the cheapest, most dee-li-clous dish imaginable. Any housekeeper can make this salad. An old gum shoe or remnant of mackintosh dressed with oil, vinegar and paprika, or cream and lemon juice. I am paprika, or cream and lemon juice. I am confident your husband will go wild over it." She is right. He does. He goes so wild that after the doctor has gone home in the night and he is resting easy he asks who gave the recipe for that salad and vows to shoot her on sight if he ever gets out again. If the men of the neighborhood

From the Louisville Times.

Granola

is used on the diet tables of the Battle Creek Sanitarium. where lives would pay the forfeit were ordinary foods used.

Sharp men making "foods" have located at Battle Creek o take advantage of the Sanitarium foods' reputation, but the public is protected, as picture of the Sanitarium appears on each package of Granola.

Prink CARAMEL CEREAL and sleep well. Send 3 cents or Granola sample to

BATTLE CREEK SANITARIUM FOOD CO., Battle Creek, Mich.

Poems by King James I. the London Chronicle.

interesting literary discovery is red from Oxford where a number of rto unknown poems by King James I been found in the Bodleian Library. are stated to be undoubtedly genuine and bear the royal autograph, Appropriateough, these remarkable effusions are being prepared for the Clarendon Press by Rait of New College, a rising historical scholar, who is also one of "Jamie's" compatriots. Some future Ignatius Donnelly may champion the claims of our "British non" as a more probable author than n of the works ignorantly attributed

lakaspeare. Meanuscripts of John Wycliffe's transla-tion of the Bible into English are of ex-trents rarity, and even imperfect specimer. occur only at very long and irreg-ular intervals. One came up for sale at Sotheby's yesterday, but it is incomplete, wanting the greater portion of the Old Testament, but comprising the whole of the New Testament. The manuscript extends to New Testament. The manuscript extends to 269 paves, and is the work of an English scrile of about 1410, and the text collates exactly with the "Later Version," as reprinted from the royal manuscript in the British museum, under the editorship of Sir F. Madden and the Rev. Josiah Forshae, in 1850. The manuscript sold yestament in the excellent preservation and terdly is in excellent preservation, and thirty-two of the pages are richly illuminated with ornamental and floriated cap-itals and borders, in burnished gold and col-

It realized £1,200. Defined.

From the Cibcago Tribune. "Piw, here's something in the paper about a 'junket.' What's a junket?" Junket, my boy, is an excursion at c expense to which you are not in-

No Waste in the Kitchen

No waste of time or materials, for with a small quantity of extract, remnants which by themselves would be inspid and useless can be made into a delicate

OF BEEF for

IMPROVED AND ECONOMIC COOKERY

DORCHESTER, MASS.

in the successful treatment of disease the right food properly prepared is quite as important as medicine, is evidenced by the numerous well-patronized cooking classes for doctors, both in this country and abroad. In all our large cities there have been special courses in invalid cooking for nurses and doctors. In all hospital training schools this course is compulsory. In Berlin a cooking school has been started for doctors by Frau Hedwig Heyl, and more than a hundred prominent physicians from Russia, France and Italy have already

Put in a saucepan two tablespoonfuls of wheat flour, a dessertspoonful of sugar and a teaspoonful of salt. Mix to a smooth paste and add a quart of hot milk. Cook in a double boiler until thickened and serve with crisp croutons and a dash of pepper. The hot milk will be found stimulating, yet delicate, proving just the soup one requires for a hot day.

sight a tin of them may be crisped every morning or two while preparing breakfast, thus avoiding extra work or extra fire. Some good cooks prefer these little sippets browned in butter or deep fat, but they are quite as good and much more wholesome simply toasted in a moderate oven. Save all the dry slices of bread, lay on the bread board, and with a sharp knife cut in small, even cubes. Put on a ple tin or dripping

To serve fifteen persons, allow eight lemons, two quarters of water, two pounds of sugar and the white of an egg. Wipe off the lemons and roll in the sugar to give it the volatile oil of lemon flavor, which is one of its chief characteristics. Boil the sugar and water together for five or six minutes. and water together for five or six minutes, carefully removing all the scum that rises. Take from the fire, add the lemon juice, and when nearly cold turn into the freezer. When about half frozen, open and stir in the beaten white of eggs. Close and freeze

Sherbet should be served in a glass, set on a plate.

Finger bowl fashions change with the moon. Just at present Dame Fashion decrees that the slice of lemon should be discarded. Instead, a single flower similar to the table decorations, or a sweet geranium leaf is used. An amusing Japanese custom, which is occasionally adopted here for children's parties or informal luncheons or dinners, is the placing of cumningly contrived bits of wood into the bowls, just as they are placed at the covers. These floral imitations swell and burst into blossom before the eyes of the guests. The chrysanthemum, Japan's national flower, seems to be the favorite

The tables, one large one for the center and smaller ones to accommodate the guests, will be set on the lawn. The young waitresses are to be reproductions in dress and courtly manners of a century and a quarter ago. Old-fashioned blue dishes, with all the antique silver and pewter that the neighborhood can furnish, will grace the board. Tea will be poured from a majestic teapot, and punch will be served in genuine colonial bowls. Among the cakes to be served are Washington cake and tory wafers, with almond custord as an accompaniment. Recipes for these dainties are taken direct from an eighteenth century cook book which bears the marks of faith-

Ants may be routed by drenching their

A Sunday night salad, appetizing, satis-

left from Saturday's supper. A suspicion of onion was scraped and added to the a sprinkling of salt, pepper and lemon sprinkling of salt, pepper leaves, and the pretty pink and white salad piled lightly thereon. The salad was voted great success, and notes for its making

At one time I was passing along the edge

Had the jack failed to get out of reach

colored matting, and also saves it, in a measure, from fading. Very light matting is best washed, after sweeping, with weak borax water or rather wiping with cloths wrung out of it. Any-

big and very greasy, put one-eighth as much washing soda as chalk and mix with water to the thickness of putty.

Little used matting, as in spare cham-

the floor from drawing flies.